



Valentine's Day 2010  
*Prix Fixe Menu*

"From the Garden"  
Young Vegetables, Herbs of the Season

Moullard Duck Foie Gras  
Quince, Cataluña Spice, Cassis

Kanpachi  
Persimmon Pressé, Ginger, Salad of Treviso, Pine Nut

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Cod  
Risotto of Kabocha, Jerusalem Artichoke, Black Garlic

Maine Lobster  
Ravioli, Fresh Kaffir Lime, Parmesan Crumble  
(\$10 supplement)

Black Angus Beef  
Veal Cheek, Comté, Black Olive Oil

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Brioche  
Passion Fruit, Coffee, Banana

Chocolate Fondant  
Whole Milk, Hazelnut

Macoun Apple  
Caramel Chestnut Crust, Yogurt | Rosemary

Three-course Prix Fixe \$135  
*exclusive of beverages, tax and gratuity*

*subject to change*



Valentine's Day 2010  
*Tasting Menu*

Pressé of Amberjack  
Persimmon, Ginger, Caviar

Foie Gras  
Marcona Almond, Smoked Beet | Blackberry

Wild Striped Bass  
"Sarrasin Crust," Bluefoot Mushrooms, Clementine, Black Truffle Purée

"Lola" Duck  
Honey | Turnip Gelée, Fig, Mead Jus

Brillat-Savarin  
Black Winter Truffle

"Baba Bouchon"  
Bitter Chocolate Crème, Yogurt Crumble, Muscovado Caramel

\$195  
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